



**Wodonga Rendering Pty Ltd**

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**Date:** 8 January 2016

## **REASSESSMENT OF HACCP PLAN WODONGA ABATTOIR ESTABLISHMENT 612**

Wodonga Abattoir offers this letter of guarantee relating to our HACCP based Food Safety Systems.

Department of Agriculture through the Australian Quarantine Inspection Service is the Australian Government authority responsible for ensuring that this establishments HACCP plans are reassessed through a process of auditing the continual improvements made to production systems. The plans are reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 07 October 2002 and titled "E.coli 0157:H7 Contamination of Beef Products"

The HACCP plan is reassessed annually or at more frequent intervals pending requirements.

### **Prevention procedures**

Interventions identified in HACCP are listed in following schedule.

### **Verification**

HACCP plan verification is in part verified through microbiological testing of carcasses [ ESAM] At end of processing chain and an end point test for grinding beef products with an E.coli 0157:H7 test utilising guidelines set out in the Australian Meat Council Guideline and also outlined in the AQIS Meat Notice Number 2011/04

### **Summary**

Wodonga Abattoir has listed E.Coli 0157:H7 as a hazard that is likely to occur within its processing system and identified this in its HACCP plan . As such it has implemented control and critical control points within its plan that minimise risk from our product.

We confirm that only product that has tested negative for E.coli 0157H7 and is compliant with our HACCP program is allowed to be shipped to the U.S.

Wodonga Abattoir is committed to providing our customers with quality ,safe product through strict adherence to our HACCP program.

Yours Faithfully  
WODONGA ABATTOIR

Matthew McPhee  
General Manager.

## ATTACHMENT A

The latest reassessment of our HACCP Plan identified the following interventions to prevent contamination of carcasses from E.coli0157:H7 and other pathogens during slaughter and boning.

- OPVO[ on plant veterinary officer ] performs ante mortem inspection prior to slaughter.
- Cattle have clean lair ages prior to slaughter free from build up of zero tolerance contaminates.
- Animal Welfare guidelines followed to ensure minimum stress to animals.
- Cattle washed prior to slaughter to present with clean hides.
- Approved hide spray applied to control non visible microbiological contaminates before any opening cuts performed
- At stick animals weasand is clipped to stop risk of contamination from gut contents.
- Animals are identified in process with individual scannable electronic ear tags to ensure strict trace back.
- Line speed and manning levels and training supervised by Supervisor and Quality Assurance officer for quality outcomes.
- All operators utilise gloves ,aprons to ensure hygienic regular cleaning during operations.
- All contact surface instruments or contact production machinery sanitised during use between individual carcasses with 82.0c water
- Slaughterman utilise spear cuts and 2 knife system in hide removal.
- All operators are issued and follow specific work instructions and are assessed and monitored on those instruction too ensure HACCP compliance by a dedicated Quality Assurance officer.
- Bung is bagged to effectively seal gut contents at both ends to minimise ZT contamination.
- Ball point brisket saw minimises risk of paunch puncture during processing.
- Carcasses are individually inspected at evisceration for wholesomeness and are directed to retain rail to trim any defect found by an Authorised AQIS Officer.
- Carcasses are inspected and trimmed to ensure no visible zero tolerance defect remains
- Steam vacuum is utilised on cutting lines to reduce risk of visible and microbiological contamination.
- Hot wash cabinet [ 90.0c at contact ] is utilised to reduce risk of microbiological contamination.
- Carcasses enter active chilling within 1 hour of killing.
- Carcasses are chilled to 7.0c within 20 hrs of entering active refrigeration.
- Chiller pre boning and boning room maintained at below 10.0c.
- Boning product pre trimmed and inspected.
- Boned product under active refrigeration within 1 hour of entering room.
- Chilled product stored between 0-3.0c
- Frozen product is reduced to -6c within 48 hrs.
- Frozen product is stored at or below -12.0c

### Other Supporting Programs

- Sanitation / Cleaning standard operating procedure
- Personal Hygiene standard operating procedure.
- Training standard operating procedure.
- Area specific standard operating procedures.